



FULL DAY SEMINAR

BUFFET MENU A

Full-Day Price: \$32.00 per pax (\$34.24 w/gst) • Min. 20 pax

Half-Day Option: \$28.00 per pax (\$29.96 w/gst) • Min. 20 pax



MORNING TEA

S N A C K S

- Assorted Finger Sandwiches**
- Steamed Crystal Dumpling**
- Mini Curried Samosa (Vegetarian)**
- Mini Danish Pastries**

B E V E R A G E

- Coffee & Tea**

LUNCH

E N T R É E S

Laksa Lemak

thick vermicelli rice noodle, prawn, sliced fish cake, hard-boiled egg, laksa leaves, spicy coconut gravy, dried beancurd, sambal chilli

Kueh Pie Tee

pie tee shell, poached prawn, chinese parsley & garlic chili

Scallop on Shell with Black Bean Sauce

Stir-fried Broccoli, Carrot, Snow Peas with Mushroom (Vegetarian)

Black Olive Fried Rice (Vegetarian)

M A I N S

Roasted Five Spice Boneless Chicken

Assam Curry Fish

Stir-fried Ginger Garlic Prawn

D E S S E R T

Tropical Fruit Platter

Assorted Nonya Kueh

B E V E R A G E

Fruit Punch





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AFTERNOON TEA

S N A C K S

Steamed Siew Mai

Mini Spring Roll (Vegetarian)

Mini Cream Puff & Chocolate Éclair

B E V E R A G E

Coffee & Tea

P A C K A G E I N C L U D E S

- Price stated is for 1 x Morning Tea, 1 x Lunch and 1 x Afternoon Tea.
- Complete layout with tables, linen and food warmers.
- Full set of disposable-ware.
- Vegetarian dishes contain no meat but may contain eggs.

T E R M S & C O N D I T I O N S

- Transportation charge for 3 trips is applicable at \$90.00 for main-land; \$240.00 for Jurong Island & Sentosa.
- Upgrade to porcelain-ware at additional \$6.00 per pax.
- Service staff-in-attendance charge applicable at \$150.00 per staff. (Duration: full day seminar.)
- Advance order of at least 5 working days is recommended.
- Duration of catering is for 3 hours only, as per NEA regulations.
- Surcharge for early delivery (for reception before 9.00 am) at \$100.00.
- Surcharge for clearing of buffet setup after 10.00 pm (no later than 11.30 pm) applicable at \$100.00.
- Set-up of buffet will be at one location only.
- Additional surcharges may apply for set-ups at levels without lift access.
- Menu items are subject to availability and may be changed without prior notice.
- Prevailing GST is applicable on total amount payable.



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FULL DAY SEMINAR

BUFFTET MENU B

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MORNING TEA

SNACKS

- Mini Focaccia Sandwich**
- Chicken Nugget with Sweet Chilli Dip**
- Tomato Bruschetta (Vegetarian)**
- Assorted Mini Muffin**

BEVERAGE

- Coffee & Tea**

LUNCH

ENTRÉES

- Cream of Pumpkin Soup**
- Salmon Penne Pasta**
accompanied with your choice of sautéed trio pepper & garlic, sautéed mixed mushroom & onion, or fresh tarragon & chilli flakes. Topped with neapolitan sauce and garnished with parmesan cheese.

- Scallop with Pommery Mustard**
- Medley of Summer Vegetables (Vegetarian)**
- Butter Rice with Raisin & Cashew Nut (Vegetarian)**

DESSERTS

- Tropical Fruit Platter**
- Mango Pudding with Fruit Cocktail**

MAINS

- Grilled Chicken Italiano**
- Baked Fish with Mediterranean Herbs**
- Sautéed Prawn with Trio Bell Pepper & Fresh Dill**

BEVERAGE

- Fruit Punch**





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AFTERNOON TEA

SNACKS

- Mini Apple Tart**
- Spinach Quiche (Vegetarian)**
- Assorted Mini Cookies**

BEVERAGE

- Coffee & Tea**

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MORNING TEA

SNACKS

Mini Croissants

egg mayo, chicken, and turkey roll

Chicken Karaage with Plum Sauce

Mushroom Quiche (Vegetarian)

Assorted Tea Cakes

BEVERAGE

Coffee & Tea

LUNCH

ENTRÉES

Miso Soup

accompanied with smooth tofu cubes, shredded seaweed and chopped spring onion

Asian Wafu Salad

with roasted sesame dressing

Steamed Tamago with Mushroom and Spring Onion

Mushroom & Vegetable Oden (Vegetarian)

Japanese Garlic Fried Rice (Vegetarian)

MAINS

Grilled Chicken with Teriyaki Sauce

White Fish Tempura with Ponzu Mayo

Prawn Torpedo with Tonkatsu Sauce

DESSERTS

Tropical Fruit Platter

Green Tea Jelly with Fresh Strawberry

BEVERAGE

Honey English Tea





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AFTERNOON TEA

SNACKS

Tuna Puff

Mini Pizza (Vegetarian)

Mini Egg Tart

BEVERAGE

Coffee & Tea

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MORNING TEA

SNACKS

Assorted Finger Sandwich
Baked Mini Chicken Pie
Tomato Bruschetta (Vegetarian)
Assorted Swiss Roll

BEVERAGE

Coffee & Tea

LUNCH

ENTRÉES

Cream of Mushroom Soup
served with garlic bread
Roasted Potato Salad with Italian Dressing

Vegetable Provençale (Vegetarian)
Aglia Olio Pasta with Trio Pepper (Vegetarian)

DESSERTS

Tropical Fruit Platter
Grass Jelly with Aloe Vera

MAINS

Grilled Mexican Chicken
Pan-fried Fish with Grape & Almond Flakes
Prawn with Lime Butter
Deep Fried Parmesan Mushroom

BEVERAGE

Honey English Tea





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AFTERNOON TEA

S N A C K S

Deep-fried Seafood Wanton

Mushroom Vol-au-vent (Vegetarian)

Assorted Mini Cookies

B E V E R A G E

Coffee & Tea

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MORNING TEA

SNACKS

Tortilla Wrap

Soon Kueh with Sweet Sauce & Sambal

Fried Curry Puff (Vegetarian)

Mini Apple Tart

BEVERAGE

Coffee & Tea

LUNCH

ENTRÉES

Tom Yum Chicken Soup

chunky chicken with fresh herbs in tom yum broth

Crystal Vermicelli Salad

**Stir-fried Vegetables with Mushroom
(Vegetarian)**

Pineapple Fried Rice

MAINS

Grilled Honey Pepper Chicken

Braised Thai Curry with Fish Fillet

Stir-fried Prawn with Basil & Lemongrass

Scallop with Thai Chilli

DESSERTS

Tropical Fruit Platter

Sea Coconut with Fruit Cocktail

BEVERAGE

Mango Punch



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AFTERNOON TEA

S N A C K S

Cheese Meatball

Mini Hawaiian Pizza

Pandan Chiffon Cake (Vegetarian)

B E V E R A G E

Coffee & Tea

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